



## STIR-FRY GREENS

2 Bunches Puget Sound Fresh collard greens

1 Puget Sound Fresh Roma tomato

2 tsp garlic powder

1 Tblsp. soy sauce

4-5 Tblsp. olive oil

Pinch of salt (optional)

Wash collard greens and drain. Cut greens into 1/2 inch strips. Add olive oil to wok or skillet. Heat wok or skillet until medium-hot. Add collards to wok or skillet and sauté for about 2 minutes. Lower heat and add garlic powder, soy sauce and salt. Cook for another 10-12 minutes until greens are tender. (If greens become dry, add a little water).

Top greens with fresh or sautéed diced tomatoes.

Makes 2-4 Servings.

*From: Southern Exposure Catering, Seattle, WA*

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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